

PASSPORT TO PARIS

Steak Frites with Café de Paris Butter

Yield: 4 servings

Ingredients

Steak

- * 4 ribeye or New York strip steaks
- * 2 tablespoons olive oil
- * 2 teaspoons Louisiana spice
- * Salt and freshly ground black pepper, to taste

Café de Paris Butter

- * ½ cup unsalted butter, softened
- * 1 tablespoon Creole mustard
- * 1 tablespoon finely chopped fresh parsley
- * 1 tablespoon finely chopped fresh chives
- * 1 teaspoon finely chopped fresh thyme
- * 1 teaspoon finely chopped fresh tarragon, or ½ teaspoon dried tarragon
- * 1 garlic clove, minced
- * ½ teaspoon fresh lemon juice
- * Salt and freshly ground black pepper, to taste

Frites

- * 2 pounds russet potatoes, cut into ¼-inch fries
- * Vegetable oil, for frying
- * Salt, to taste

Directions

1. Make the Café de Paris Butter

In a bowl, combine the softened butter, Creole mustard, parsley, chives, thyme, tarragon, garlic and lemon juice.

Season with salt and pepper and mix until well combined.

Place the butter on a sheet of parchment paper or plastic wrap. Roll it into a log, twist the ends and refrigerate until firm.

2. Prepare the Frites

Rinse the cut potatoes under cold water to remove excess starch. Soak them in cold water for at least 20 minutes.

Drain the potatoes and dry them thoroughly.

Heat the vegetable oil to 325°F. Fry the potatoes in batches for 4 to 5 minutes, until tender but not browned.

Remove the potatoes from the oil and allow them to rest for at least 5 minutes.

Increase the oil temperature to 375°F. Fry the potatoes again for 2 to 3 minutes, until golden and crisp.

Drain and season immediately with salt.

3. Cook the Steak

Pat the steaks dry. Rub them with olive oil and season both sides with Louisiana spice, salt and pepper.

Heat a grill or heavy skillet over high heat. Cook the steaks until they reach the desired doneness:

- * Medium-rare: Approximately 4 to 5 minutes per side

- * Medium: Approximately 5 to 6 minutes per side

Cooking time will vary depending on the thickness of the steaks.

Remove the steaks from the heat and allow them to rest for at least 5 minutes.

4. Finish and Serve

Slice the steaks against the grain, if desired.

Place a round of Café de Paris Butter on each warm steak and allow it to melt over the top.

Serve immediately with the hot frites.